

FIG. 1

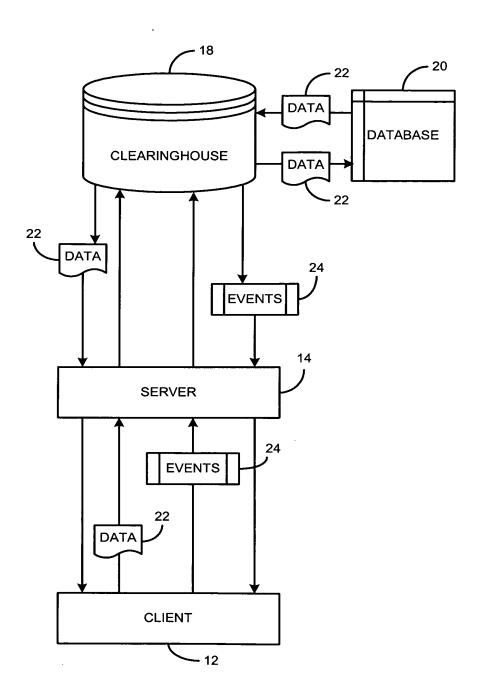
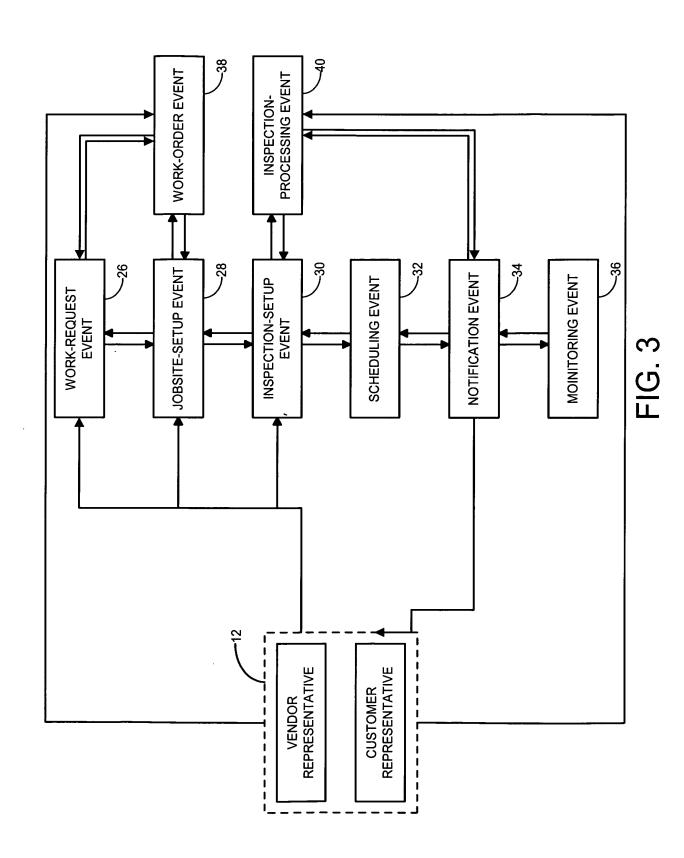
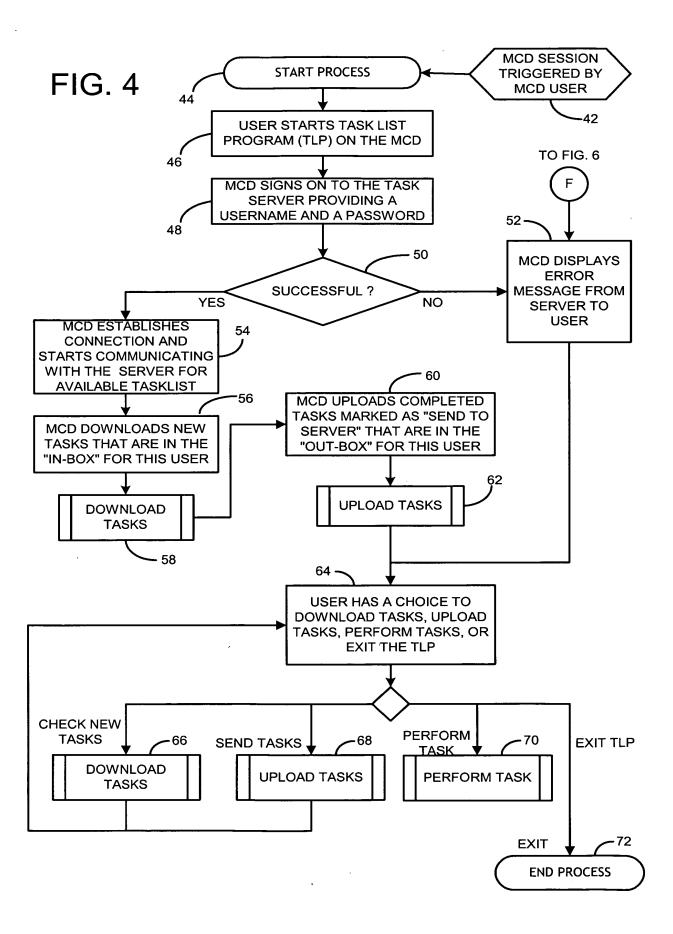
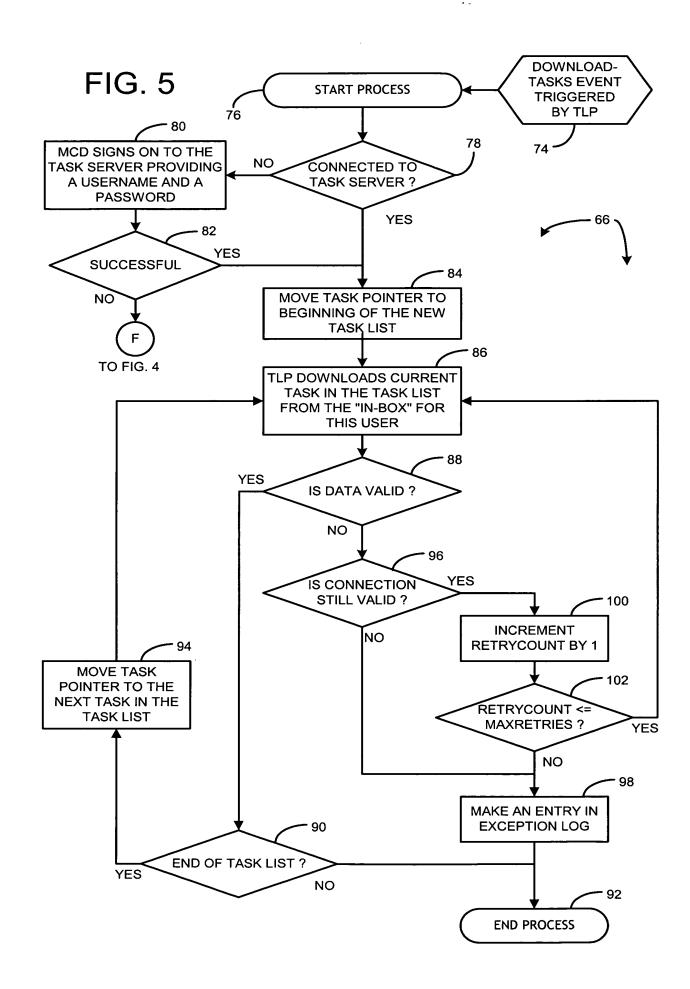
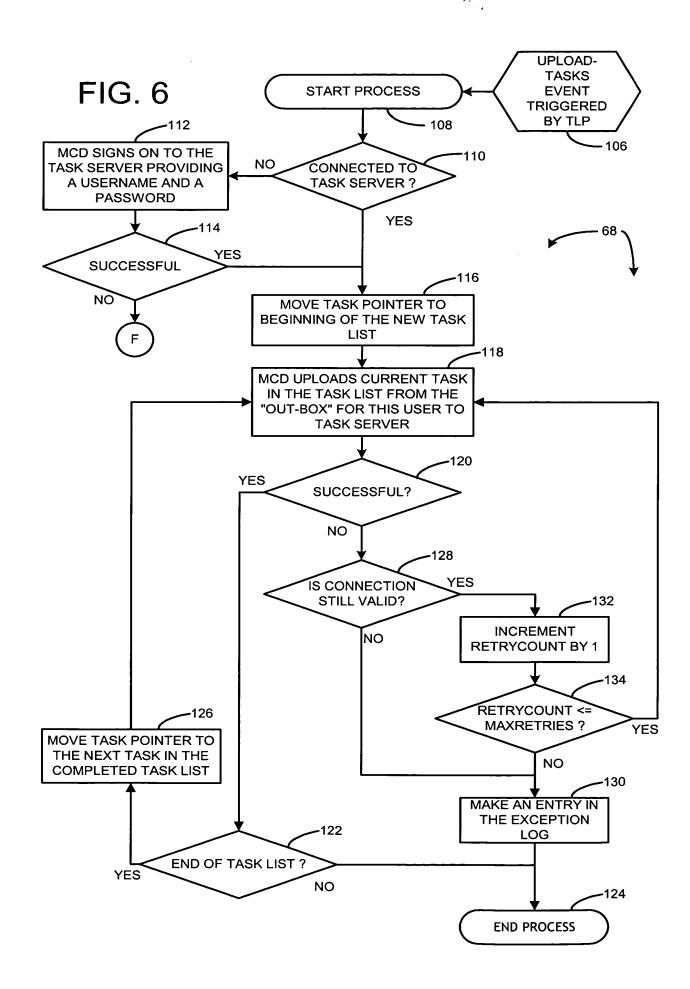


FIG. 2









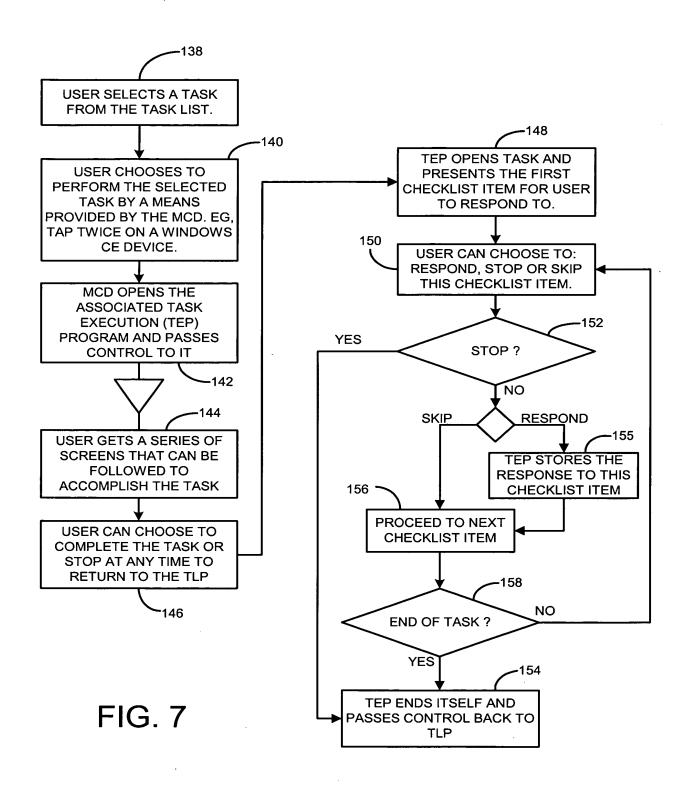
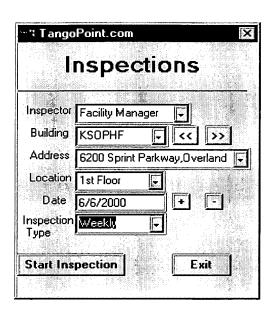


FIG. 8

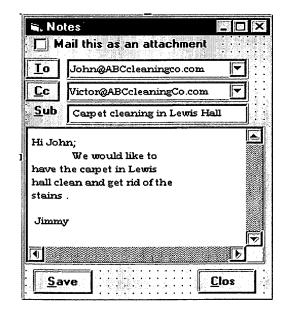


" Weekly Inspection Form Add/Edit Close Food Service Inspection Signage, prices, labels correct and pr Food preprepartion surfaces clean: Kitchen hood and filters clean Silverware and trays clean/dry Manager on duty during food service pest control logs updated and used #-Janitorial Inspection #- Help Desk Inspection B-Irrigation System Inspection B-Landscaping Inspection Pest Control Inspection B- Restrooms Inspection ★ Trash Removal/Recycling Inspection

(a)

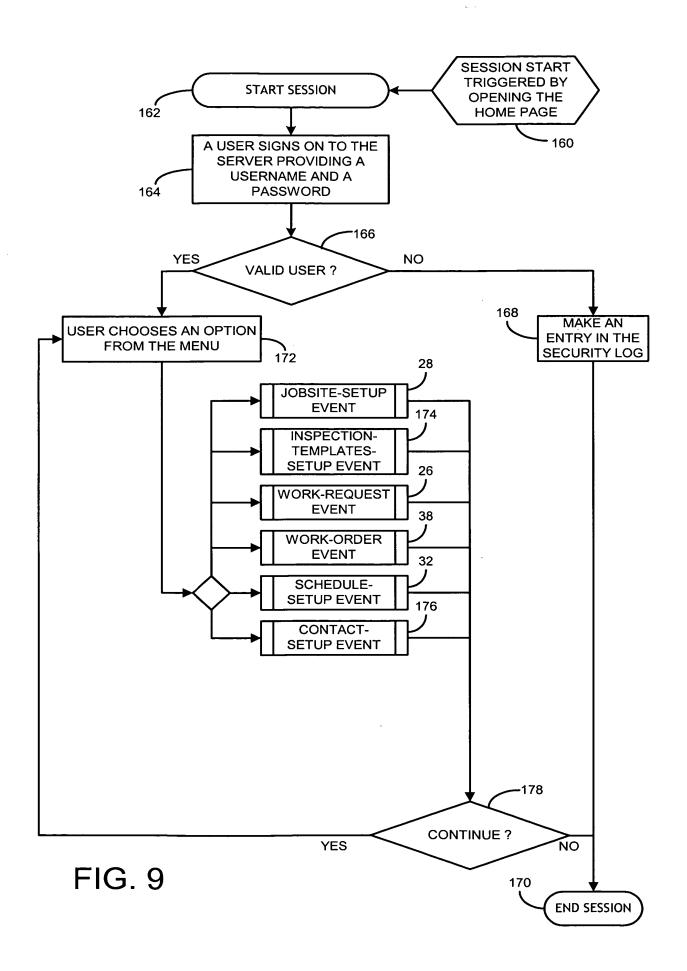
(b)

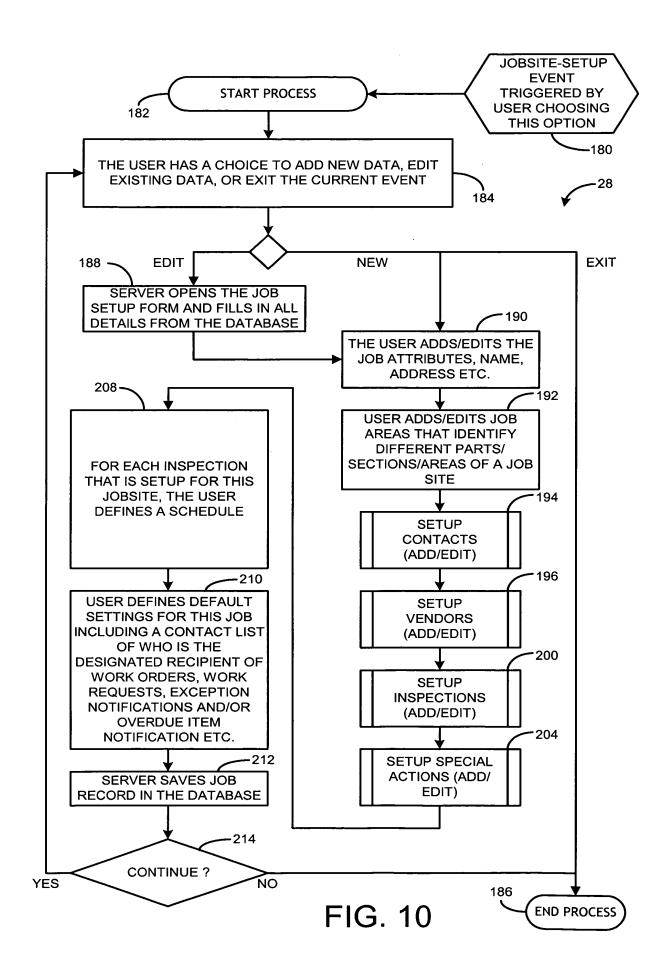


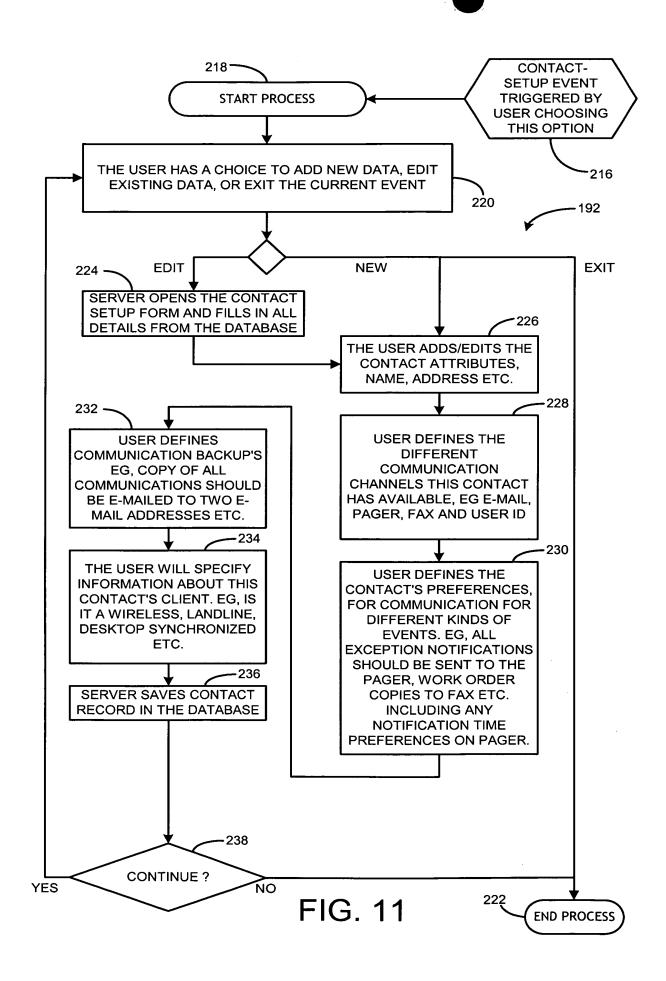


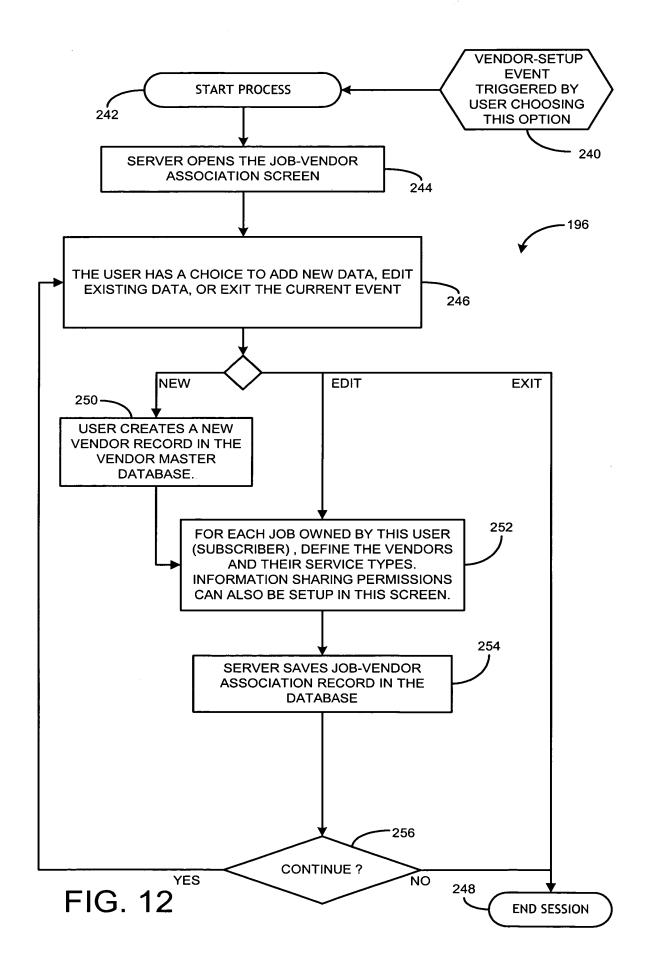
(c)

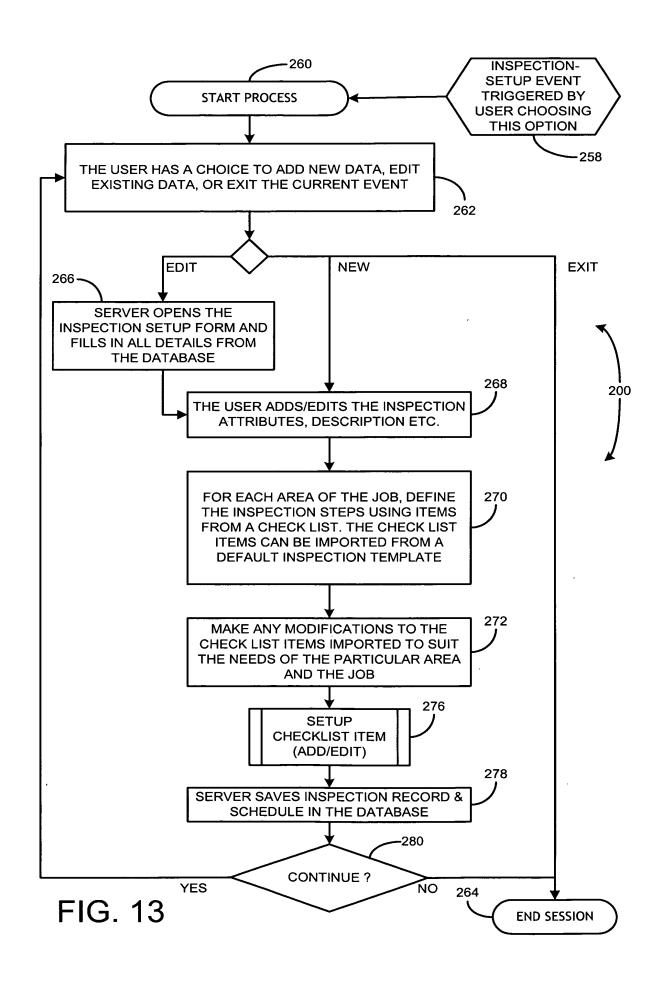
(d)

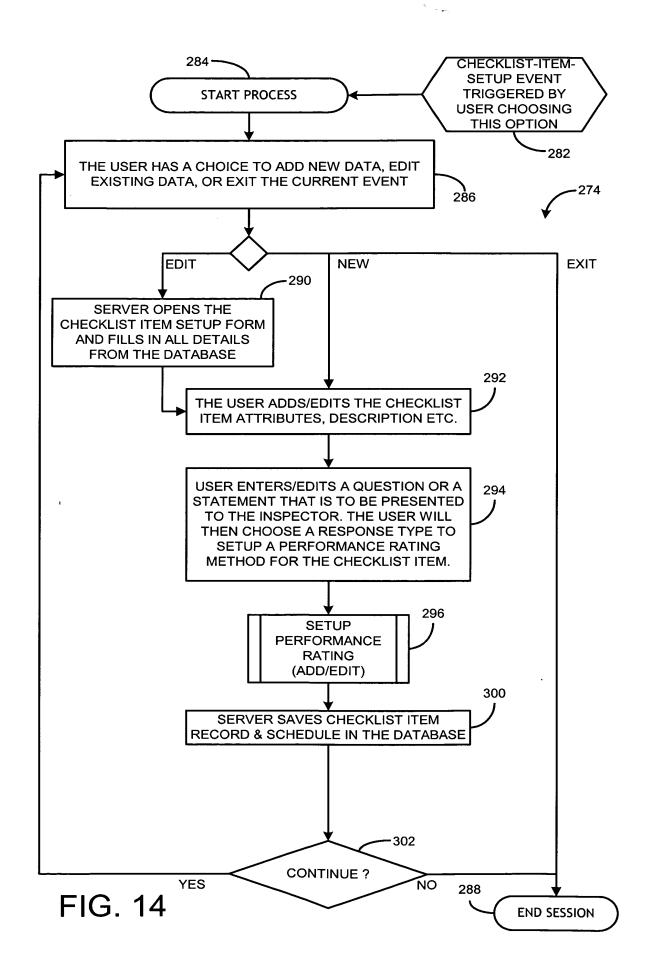


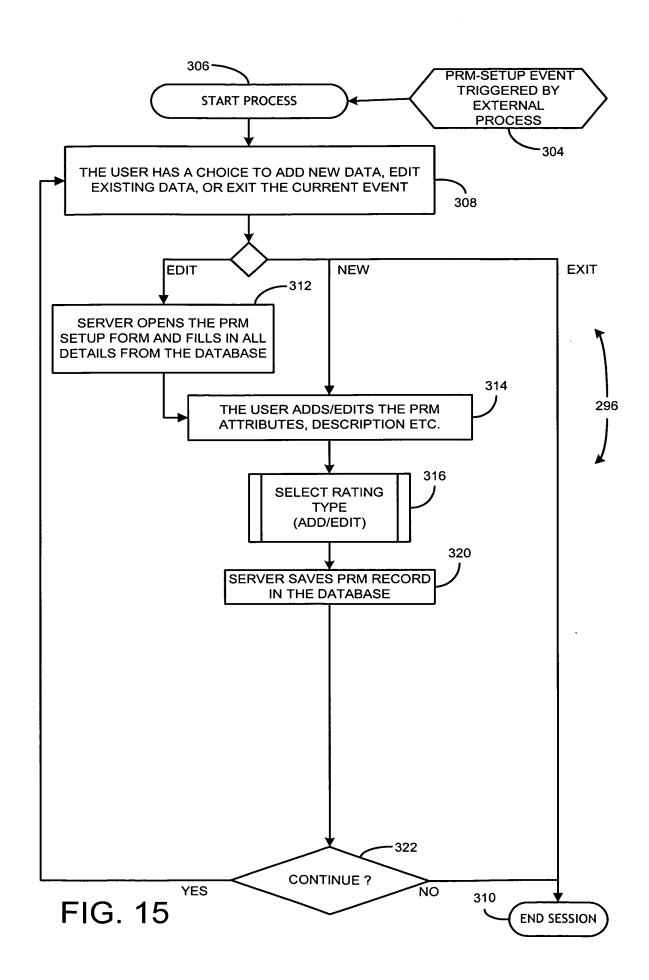


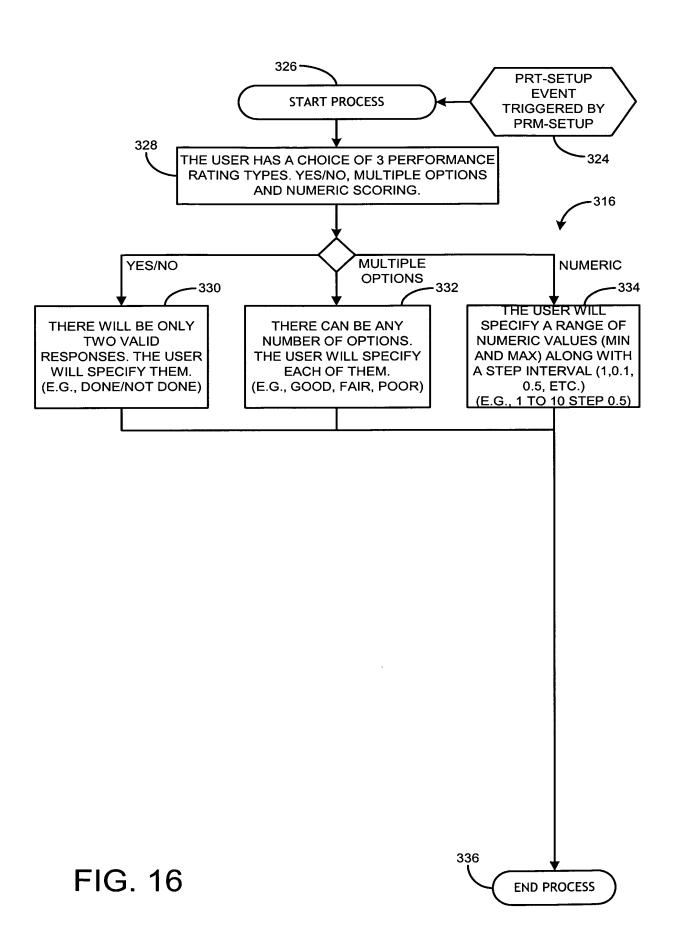


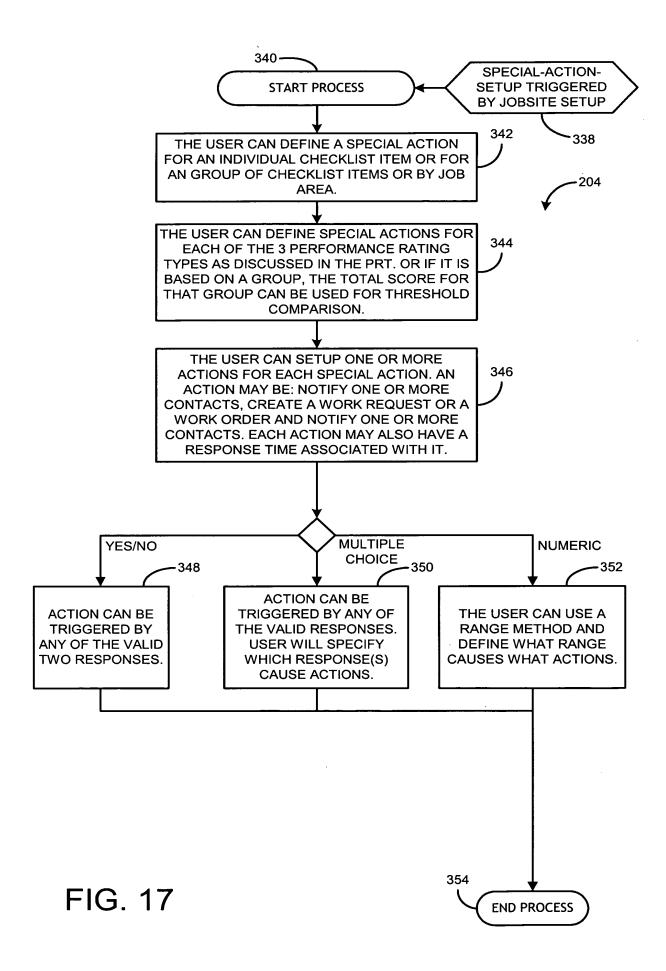


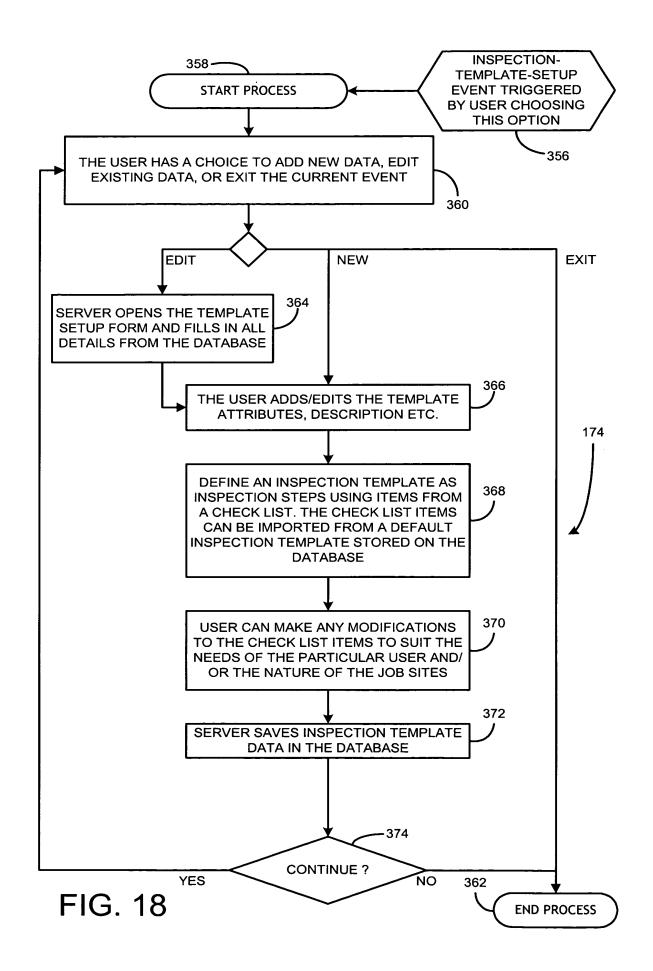


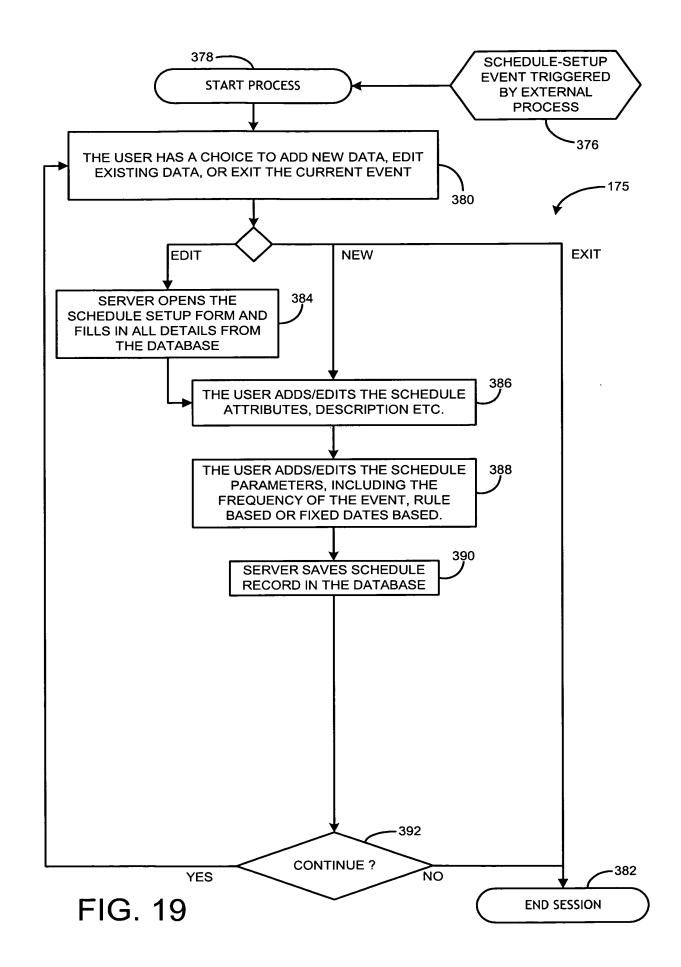


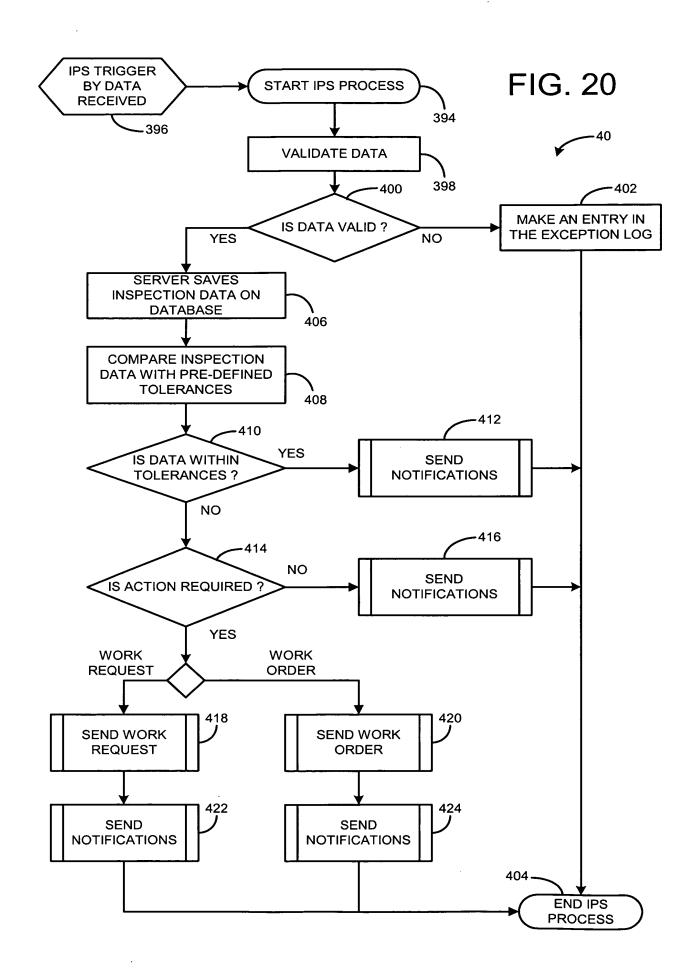


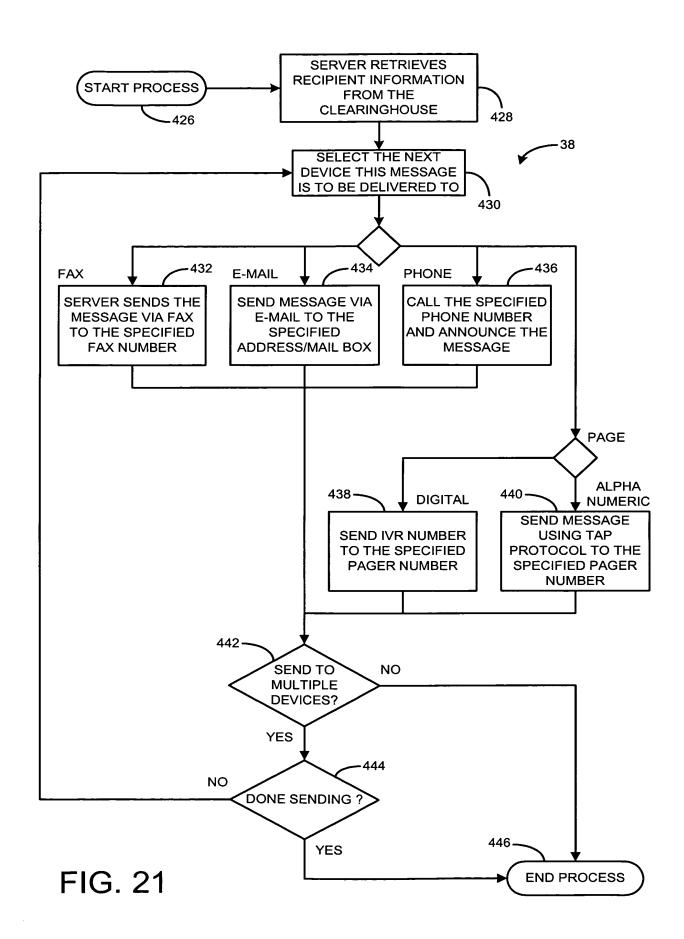


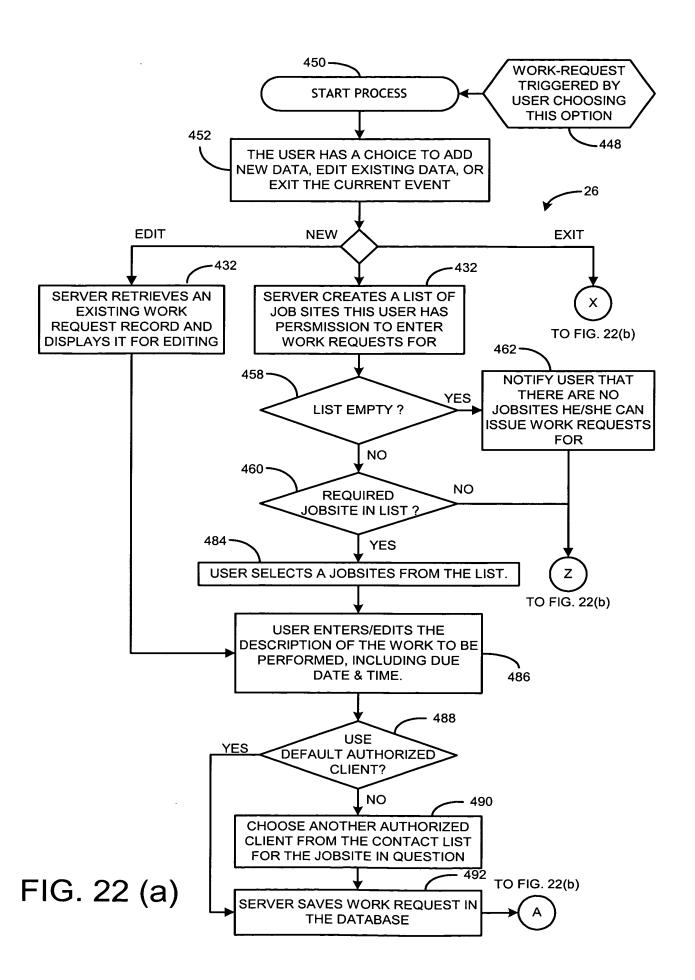


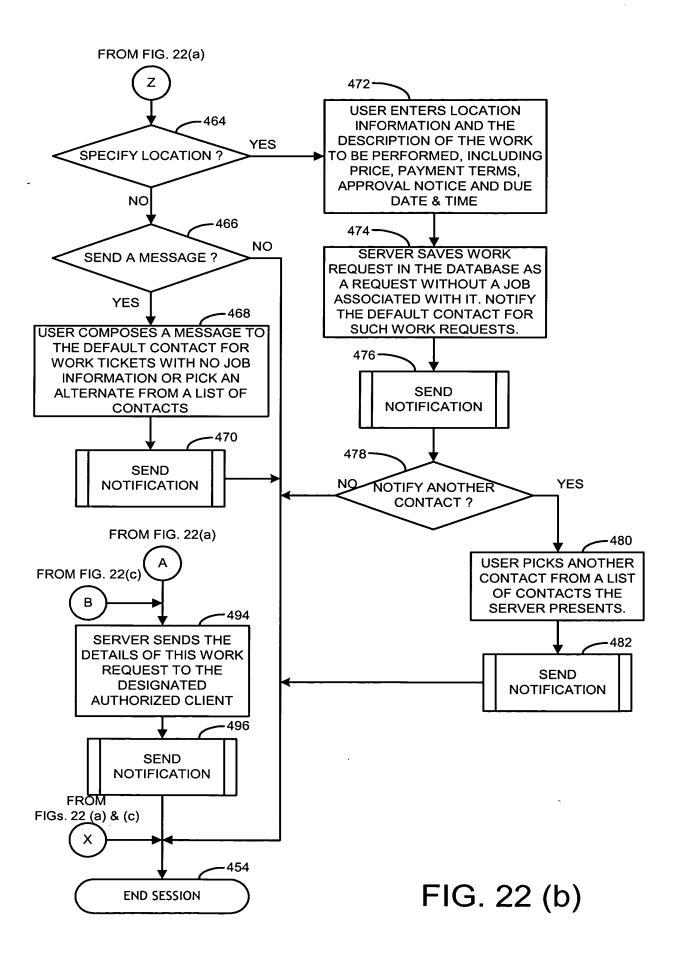


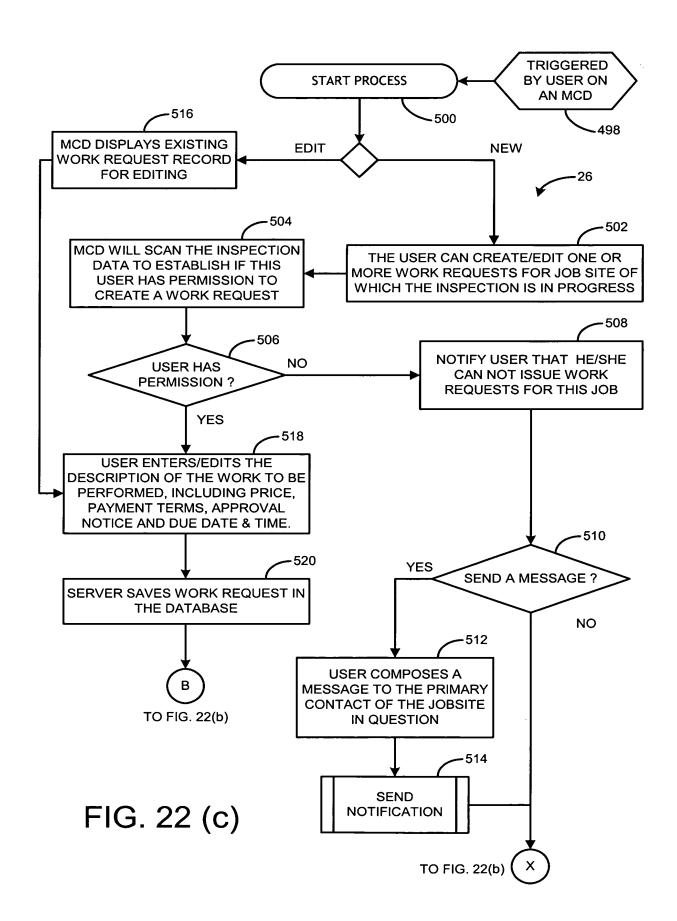


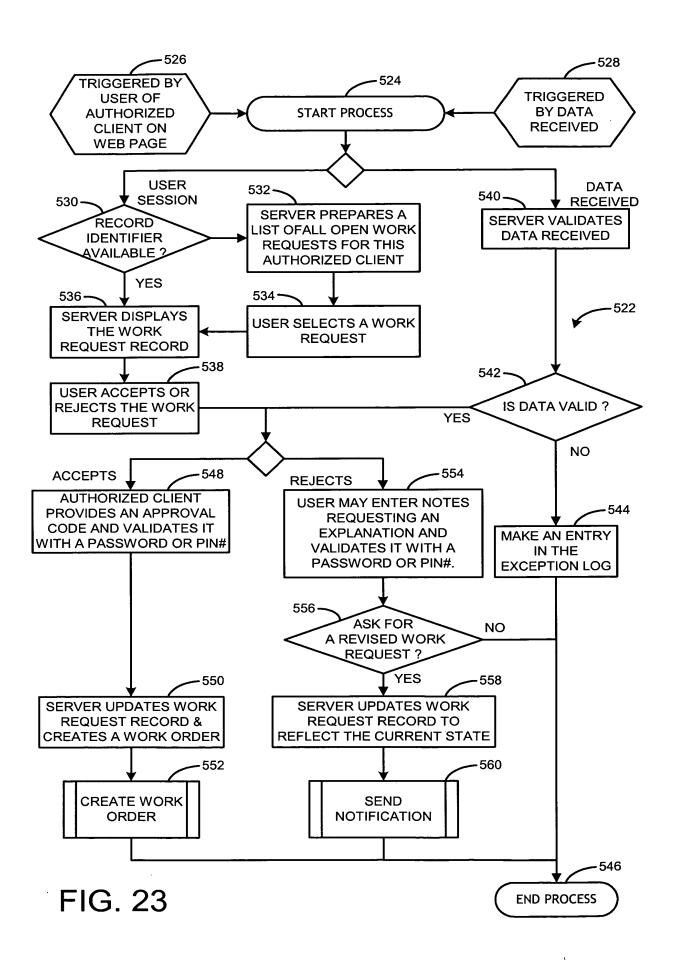


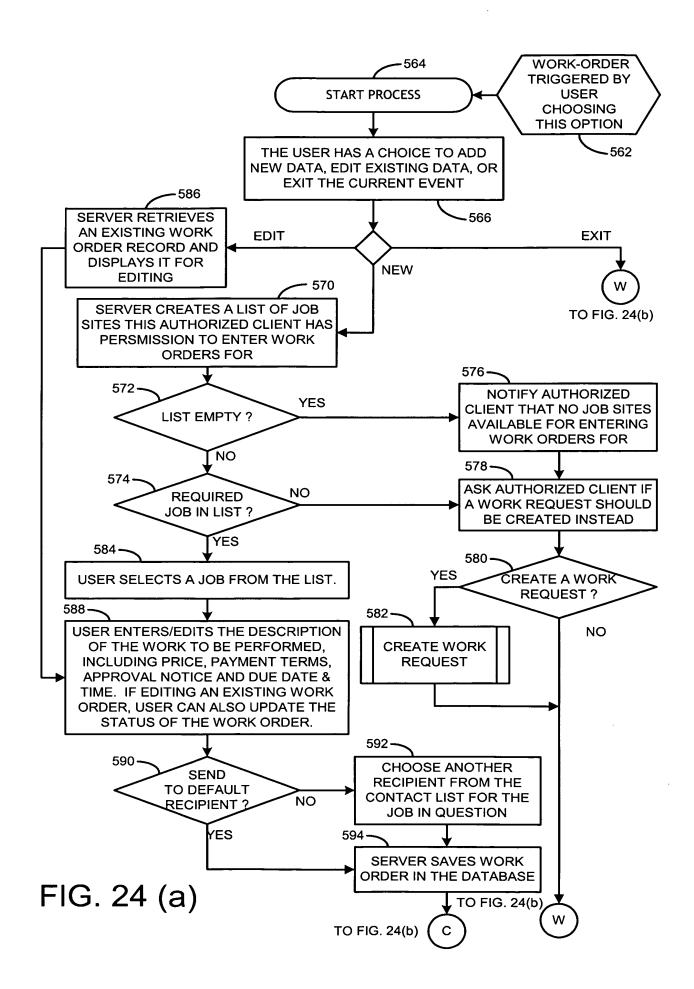












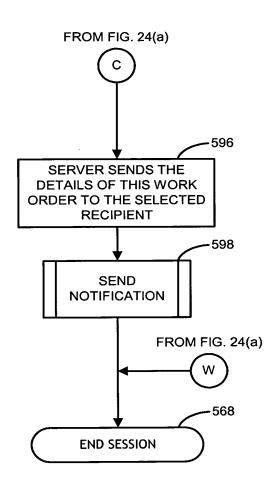


FIG. 24 (b)

